

**Modular Cooking Range Line  
 thermaline 85 - Full Module  
 Freestanding Electric Fry Top, Mixed  
 Plate, 1 Side, Backsplash**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**588674**  
**(MBHFGBHDAO)** Electric fry top with smooth and ribbed chrome plate, one-side operated with backsplash

### Short Form Specification

**Item No.** \_\_\_\_\_

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth. Internal frame for heavy duty sturdiness in 2 mm and 3 mm in 1.4301 (AISI 304). 2 mm top in 1.4301 (AISI 304). Flat surface construction, easily cleanable. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Smooth/ribbed chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistant certification.

Configuration: Freestanding, one side operated with backsplash.

### Main Features

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- All major components may be easily accessed from the front.
- THERMODUL connection system creates a seamless work top when units are connected to each other thus avoiding soil penetrating vital components and facilitating the removal of units in case of replacement or service.
- Metal knobs with embedded hygienic silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Powerblock heating system for optimal temperature distribution.

### Construction

- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- IPX5 water resistance certification.
- Cooking surface to be 2/3 smooth and 1/3 ribbed.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability

- Standby function for energy saving and fast recovery of maximum power.

**APPROVAL:** \_\_\_\_\_

## Optional Accessories

• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912526	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912556	<input type="checkbox"/>
• Folding shelf, 300x850mm	PNC 912579	<input type="checkbox"/>
• Folding shelf, 400x850mm	PNC 912580	<input type="checkbox"/>
• Fixed side shelf, 200x850mm	PNC 912586	<input type="checkbox"/>
• Fixed side shelf, 300x850mm	PNC 912587	<input type="checkbox"/>
• Fixed side shelf, 400x850mm	PNC 912588	<input type="checkbox"/>
• Stainless steel front kicking strip, 800mm width	PNC 912634	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, wall mounted, 850mm width	PNC 912659	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, back-to-back, 1700mm width	PNC 912662	<input type="checkbox"/>
• Stainless steel plinth, against wall, 800mm width	PNC 912882	<input type="checkbox"/>
• Stainless steel side panel (12mm) 850x700mm, right side, against wall	PNC 913003	<input type="checkbox"/>
• Stainless steel side panel (12mm) 850x700mm, left side, against wall	PNC 913004	<input type="checkbox"/>
• Back panel, 800x700mm, for tops and units with backsplash	PNC 913013	<input type="checkbox"/>
• Endrail kit, flush-fitting, with backsplash, left	PNC 913115	<input type="checkbox"/>
• Endrail kit, flush-fitting, with backsplash, right	PNC 913116	<input type="checkbox"/>
• Scraper for smooth plates	PNC 913119	<input type="checkbox"/>
• Scraper for ribbed plates	PNC 913120	<input type="checkbox"/>
• Endrail kit (12mm) for thermaline 85 units with backsplash, left	PNC 913206	<input type="checkbox"/>
• Endrail kit (12mm) for thermaline 85 units with backsplash, right	PNC 913207	<input type="checkbox"/>
• U-clamping rail for back-to-back installations with backsplash	PNC 913226	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913231	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913234	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913246	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913261	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913262	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913281	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913665	<input type="checkbox"/>

## Recommended Detergents

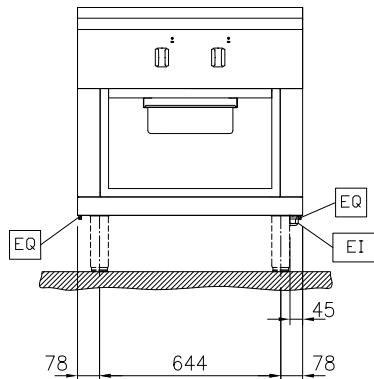
• *NOT TRANSLATED*	PNC 0S2292	<input type="checkbox"/>
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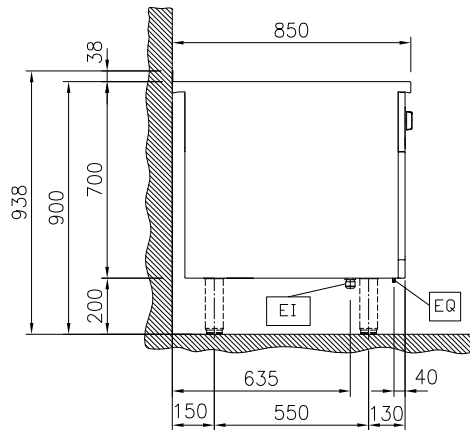
**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line**  
**thermaline 85 - Full Module Freestanding**  
**Electric Fry Top, Mixed Plate, 1 Side,**  
**Backsplash**

Front

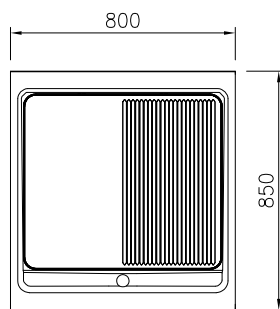


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



CHC 87 8122 075

**Electric**

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 15.3 kW

**Key Information:**

Cooking Surface Depth: 615 mm  
Cooking Surface Width: 700 mm  
Working Temperature MIN: 80 °C  
Working Temperature MAX: 280 °C  
External dimensions, Width: 800 mm  
External dimensions, Depth: 850 mm  
External dimensions, Height: 700 mm  
Storage Cavity Dimensions (width): 580 mm  
Storage Cavity Dimensions (height): 330 mm  
Storage Cavity Dimensions (depth): 740 mm  
Net weight: 145 kg  
Configuration: On Base; One-Side Operated  
Cooking surface type: half ribbed/ half smooth  
Cooking surface - material: Chromium Plated mild steel mirror

**Sustainability**

Current consumption: 22.1 Amps



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Side, Backsplash  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

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